



Christmas Chicken Schnitzel

with Roast Potatoes and Creamy Cheese Sauce

Festive Flavours 35-40 Minutes

5



Potatoes



Hazelnuts



Chicken Breasts



Panko Breadcrumbs



Dried Rosemary



Garlic Clove



Creme Fraiche



Grated Hard Italian Style Cheese



Baby Leaf Mix



Balsamic Glaze



Pantry Items

Oil, Salt, Pepper, Egg

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Baking tray, rolling pin, baking paper, saucepan, bowl,
frying pan and garlic press.

Ingredients

Ingredients	2P	3P	4P
Potatoes	450g	700g	900g
Hazelnuts 2)	25g	40g	50g
Chicken Breasts**	2	3	4
Panko Breadcrumbs 13)	50g	75g	100g
Dried Rosemary	1 sachet	2 sachets	2 sachets
Garlic Clove**	2	3	4
Creme Fraiche** 7)	75g	120g	150g
Grated Hard Italian Style Cheese** 7) 8)	20g	40g	40g
Baby Leaf Mix**	20g	50g	50g
Balsamic Glaze 14)	12ml	18ml	24ml

Pantry	2P	3P	4P
Egg*	1	2	2
Salt for the Breadcrumbs*	½ tsp	¾ tsp	1 tsp
Water for the Sauce*	50ml	75ml	100ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	3159/755	576/138
Fat (g)	29.7	5.4
Sat. Fat (g)	11.7	2.1
Carbohydrate (g)	70.5	12.9
Sugars (g)	7.2	1.3
Protein (g)	56.3	10.3
Salt (g)	2.40	0.44

Nutrition for uncooked ingredients based on 2 person recipe.
Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts **7)** Milk **8)** Egg **13)** Cereals containing gluten
14) Sulphites

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Roast the Potatoes

Preheat your oven to 220°C/200°C fan/gas mark 7.

Chop the **potatoes** into 2cm chunks (no need to peel).

Pop them onto a large baking tray. Drizzle with **oil**, season with **salt** and **pepper**, then toss to coat. Spread out in a single layer. **TIP:** Use two baking trays if necessary.

When the oven is hot, roast on the top shelf until golden, 25-35 mins. Turn halfway through.



Ready, Steady, Bake

Once golden, transfer the **chicken** to a baking tray.

Bake on the middle shelf of your oven until cooked through, 8-10 mins. **IMPORTANT:** The chicken is cooked when no longer pink in the middle.

Discard the **oil** from the **chicken** pan.



Crumb the Chicken

Meanwhile, finely crush the **hazelnuts** in the unopened sachet using a rolling pin.

Sandwich each **chicken breast** between two pieces of baking paper. Pop onto a board, then bash with the bottom of a saucepan until it's 1-2cm thick. Season with **salt** and **pepper**.

Crack the **egg** (see pantry for amount) into a medium bowl and whisk. Put the **breadcrumbs**, **hazelnuts**, **dried rosemary** and the **salt for the breadcrumbs** (see pantry for amount) into another bowl, then mix.

Dip the **chicken** into the **egg** and then the **breadcrumbs**, ensuring it's completely coated. Transfer to a clean plate. **IMPORTANT:** Wash your hands and equipment after handling raw chicken and its packaging and discard any excess egg.



Make your Creamy Sauce

Meanwhile, peel and grate the **garlic** (or use a garlic press).

Wipe out the (now empty) frying pan and return to medium heat with a drizzle of **oil**. Once hot, add the **garlic** and fry for 30 secs.

Stir in the **creme fraiche** and **water for the sauce** (see pantry for amount). Bring to the boil, then lower the heat and stir through the **hard Italian style cheese** until melted, 1 min.

Season to taste with **salt** and **pepper**, then remove from the heat.



Time to Fry

Pop a large frying pan on high heat and add enough **oil** to coat the bottom of the pan. **TIP:** You want the oil to be hot so the chicken fries properly - heat for 2-3 mins before you add the chicken.

Once hot, carefully lay the **chicken** into the pan, and fry until golden brown, 2-3 mins on each side. Adjust the heat if necessary.



Serve Up

When everything's ready, reheat the **sauce** if needed.

Share the **chicken schnitzels** between your plates. Serve the **roast potatoes** and **baby leaves** alongside.

Spoon the **creamy sauce** over the **chicken** and drizzle the **balsamic glaze** over the **salad** to finish.

Enjoy!

